



BORGES LBV

2019

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: 30 to 40 years.

Average Production: 25 hl/ha.

Grape Varieties: Touriga-Nacional, Touriga-Franca, Tinta-Roriz, Tinta-Amarela and Sousão.

VINIFICATION PROCESS / MATURATION

After reception the grapes, transported in 20 kg cases so that they arrive at the cellar in perfect conditions, they are crushed with partial destemming. Fermentation occurs for 3 to 4 days in traditional treading tanks to obtain more intense color and aromas.

Then, the skins are separated from the must and a grape brandy of 77% v/v is added in order to interrupt the fermentation. The wine then ages for 4 years before bottling and then completes its evolution in the bottle.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19.5% vol.

Total Acidity: 4.0 g Tart. Ac./l.

Reducing Sugar: 110 g/l.

Baumé: 3.7

Appearance: Red color with violet tones.

Aroma: Intense and concentrated aroma, with tremendous complexity dominated by ripe black fruit aromas, such as plum and blackberries.

Taste: It presents balanced acidity, mature tannins well integrated into its volume and body, which together contribute to a persistent, harmonious, and elegant finish.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Soft cheeses, strong mature cheeses, chocolate and red fruits desserts. In the meal, it accompanies meats with strong flavours and roasts or the company of a great group of friends.



Ingredients and
nutritional information:



100 ml : E = 625 kJ / 150 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges LBV Port 2019 750 ml	6	8.6	262 x 180 x 307 mm